

Prawn and Garlic Pasta Recipe

Ingredients:

- Pasta – 150 gms, cooked as per packet instructions, reserve 1/4 cup of water
- Prawns – 200 gms, peeled
- Olive Oil – 1 tblsp
- Red Chillies – 2, finely sliced
- Garlic – 2 cloves, finely sliced
- Broccoli Florets – 1/4 cup, chopped
- Spring Onions – 1/4 cup, chopped
- Black Pepper Powder as per taste



Method:

- Heat oil in a pan over medium flame.
- Fry the garlic and red chillies for a minute or two.
- Add the broccolis and spring onions.
- Cook for a minute.
- Add the prawns and cook for 2 minutes or until cooked.
- Add the pasta and pour 1/4 cup of the reserved water.
- Mix well and remove after a minute.
- Season with pepper powder.
- Serve.